

# PENTLAND RESTAURANT

### STARTERS

Chef's freshly made soup of the day served with warm crusty bread £6.00

> Roasted rainbow beetroot, goat's cheese mousse, watercress, candied walnuts, balsamic pearls £7.00

> Pickled red mullet, Scottish rope grown mussels, tomato consommé, winter vegetables £7.50

Light Asian style broth, sweet vegetables, confit chicken dumplings  $\pounds 7.95$  (£2 supplement)

Smoked salmon and paprika roulade, pickled cucumber, radish and dill oil £8.95 (£3 supplement)

Ham and thyme terrine, piccalilli and crispy chorizo £7.50

Cider poached pear, blue cheese, toasted almonds, chicory and walnut vinaigrette £7.50

Chef selection of breads with balsamic vinegar and olive oil  $\pounds 4.50$ 

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, please ask one of our team members for assistance when selecting menu items.

Weights shown are approximate weights before cooking.

Prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to all food orders





#### MAINS

Loch Duart salmon, samphire grass, mussels, saffron, parsnip puree, carrot gel and roasted cobnuts

> £24.95 (£3 supplement)

Pan fried chicken breast stuffed with mushroom, tarragon mousse, rumbledethumps mash, French style peas and confit chicken thigh £22.95

Loin of beef, smoked celeriac puree, boulangere potatoes, pickled fennel, baby carrots, red wine jus £26.95 (£6 supplement)

Pan seared cod fillet dished up with oven roasted pumpkin, potato galette, charred shallots and herb oil

£23.95 (£3 supplement)

Oven roast pork fillet, caramelised Braeburn apple, smashed sweet potato, crispy oyster mushrooms and soya beans

£22.50

Scottish rump of lamb, pan fried polenta, Savoy cabbage, crispy lamb shoulder, and rosemary jus £24.95

(£4 supplement)

Creamy beetroot risotto, topped with candied walnuts, roasted beetroot £19.95

#### **STEAKS**

All steaks are served with grilled flat mushroom, caramelised onions, roasted cherry vine tomatoes, lemon gremolata, watercress and rosemary salted hand cut chips

(Hanger) Onglet steak (227g) £26.95 (£6 supplement)

Scottish fillet steak (170g) £30 (£10 supplement)

Scottish ribeye steak £28.00 (£8 supplement)

### SAUCES FOR YOUR STEAK

Béarnaise Peppercorn Red wine

Black olive tapenade

All £2.50 (This supplement applies to DBB)

#### SIDES

Rosemary salted hand cut chips Crispy polenta chips Roasted pumpkin Braised savoy cabbage Rumbledethumps French style peas All £3.75

(This supplement applies to DBB)



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### DESSERTS

Scottish shortbread, lemon curd mousse, freeze dried raspberries, and winterberry gel

£7.25

White chocolate mousse, white chocolate ganache, truffle foam and truffle ice cream

£7.25

Dark chocolate beet cake, candied beets, raspberry and beet gel £7.25

Fromage blanc panna cotta, crispy almond filo, rhubarb pickles £7.25

Plum and tokaji parfait, plum coral, tokaji jelly, mascarpone ice-cream £7.25

Selection of Scottish cheese served up with onion and plum chutney, celery sticks and oat cakes

£9.50 (£4 supplement)

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### COFFEE

Espresso	£2.80	Cappuccino	£3.25
Double Espresso	£3.25	Latte	£3.25
Macchiato	£2.80	Mocha	£3.25
Double Macchiato	£3.25	Hot Chocolate	£3.25
Americano	£3.25	Bambinocino	£1.50
Flat White	£3.25		

### DIGESTIFS

Courvoisier VS	£3.95	Glayva	£5.00
Remy Martin, VSOP	£6.00	Southern Comfort	£4.30
Hennesey, Fine de Cognac	£6.50	Kahlua	£3.75
Courvoisier, XO Imperial	£15.00	Tia Maria	£3.95
Janneau, Grand Armagnac, VSOP	£6.00	Patron	£5.00
Calvados, Selon Pierre Boulard	£3.75	Malibu	£3.75
Baileys Irish Cream (50ml)	£5.50	Midori	£3.75
Cointreau	£5.00	Archers Peach	£3.75
Grand Marnier	£5.00	Sambuca Luxardo	£3.75
Disaronno Amaretto	£3.75	Pernod	£3.95
Drambuie	£4.25	Galliano	£3.60

Spirit ABV range from 32.5% to 50%. All spirits are served in measures of 25ml unless stated otherwise. Prices are inclusive of VAT.